

FDSC 545. ADVANCES IN FOOD MICROBIOLOGY.

Credits: 3

Offered by: Food Science&Agr.Chemistry (Faculty of Agric Environ Sci)

Terms offered: Winter 2026

[View offerings for Winter 2026 in Visual Schedule Builder.](#)

Description

An advanced level food microbiology course providing a perspective on advanced topics in food microbiology (microbial biofilms, antimicrobial resistance, bacterial endospores) and describing the fundamental principles of advanced techniques in food microbiology (microbiological, biochemical, immunological, genetics methods).

- Winter
- 3 lectures
- Prerequisite: MICR 230 or LSCI 230, or permission of instructor
- Offered in alternate years only

Most students use Visual Schedule Builder (VSB) to organize their schedules. VSB helps you plan class schedules, travel time, and more.

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